

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

1. (currently amended) Method for sterilising food products, ~~in particular~~ purees and/or concentrates, comprising the distinct and subsequent steps of:
 - heating the product by injection of steam at predetermined temperature to ensure the asepsis of the product;
 - mixing the product through at least a static mixer (105) to allow a substantially uniform distribution of the steam;
 - mixing the product in a dynamic mixer (101) which performs a fine mixing, the static and dynamic mixing performing an equal heating of the product uniforming the temperature of the product and ensuring ~~its sterilization~~ the sterilisation of the product.
2. (currently amended) Method as claimed in claim 1, characterised in that the dynamic mixer comprises:
at least a tank for collecting the product;
at least an agitator associated with the tank and operatively active on the product to mix ~~[[it]]~~ the product;
means for actuating the agitator.
3. (currently amended) Method as claimed in claim 1, characterised in that the static mixer comprises:
at least a tubular body within which the product flows;
a plurality of fixed baffles, positioned inside the tubular body and so shaped as to operate continuous deviations of the product, to allow ~~its mixing~~ the mixing of the product.